



ARROYO SECO 2017 PINOT NOIR

Plush. Balanced. Textured.

"Aromas of **BLACK RASPBERRY**, **WET EARTH**, and **SWEET TOBACCO** are followed by flavors of **FRESH PLUM**, **BLACK TEA**, and **RIPE CHERRY**. On the palate, the wine has rich concentration and a lengthy finish. "

JENNIFER WALSH, WINEMAKER



THE STATS:

Appellation:	Arroyo Seco
Composition:	100% Pinot Noir
Type of Oak:	100% French; 35% new
Time in Barrel:	10 months
Alcohol:	13.5%
T.A.:	0.58g / 100mL
pH:	3.57

Our original name, La Crema Vinera, means "best of the vine," setting the standard for all we do since 1979. Our family-owned and operated winery focuses exclusively on cool-climate appellations. We're continually exploring these very special regions—passionate in our belief that they make uniquely expressive and elegant wines.

A REMARKABLE PLACE

Our Arroyo Seco PN is sourced exclusively from carefully selected blocks at our Panorama estate vineyard. Located in the heart of the AVA, the Panorama vineyard benefits from the daily wind and cooling fog which lengthens the growing season and extends hang time. The Panorama Vineyard's soils are predominantly free draining sandy loams and alluvium.

***It's one of the world's best cool-climate appellations.
It's a place for La Crema.***

EXCEPTIONAL GRAPES

Warm winter temperatures at the start of the growing season led to early bud break in February and March. Weather conditions during the Spring were nearly ideal and daytime temperatures were moderated by the maritime influence throughout the growing season. Nightly temperatures were slightly above average which led to lower than typical acids and an earlier harvest compared to 2016. The 2017 Pinot Noir Harvest began on the first week of September, 2017

ARTISAN WINEMAKING

Our boutique, hands-on techniques continued into the winery.

Grapes were picked by hand in the cool of the morning and gently sorted. Once in the tank, the grapes were cold-soaked for a minimum of 3 days before being inoculated with selected yeasts. Fermentation was allowed to proceed, and grapes spent approximated 14 days on skins. Free-run wine from the tank was put to barrel in 100% French oak where it spent a minimum of 10 months before bottling.

Each sip says Arroyo Seco. Smooth and elegant. Bright and exotic. Fresh. Spicy. And just a little wild.